

EL COMEDOR



SMALLER PLATES

- Guacamole de abuelita con totopos ~ Grandma's recipe with tortilla chips 18
Elotitos ~ Grilled Baby corn, horseradish butter, queso requesón, pickled radicchio 14
Ceviche de pescado ~ Jalapeño tatemado, leche de tigre, avocado, crisps MP
Coles de Bruselas ~ Crispy brussel sprouts, whipped sunflower seeds, tamarind 17
Tamal de Tuétano ~Roasted bone marrow tamal, chicken chicharrón 23
Tamal de hongos ~ Tamal with braised mushrooms, chile morita, queso Oaxaca 23
Ensalada de Vegetales ~ Vegetables crudo, licorice root mole, burnt yoghurt 17
Papas fritas ~ Crispy fried potatoes, salsa roja, maggi aioli 14

TACOS ALL TACOS 8.5 EACH/FLIGHT OF FOUR TACOS 28

- Pollo adobado ~ Chicken adobado, chicken chicharrón, salsa verde
Pescado ~ Baja style crispy fish, Mexican tartare, pickled cabbage
Birria de Chivo ~ Goat Birria, queso requesón, fresh jalapeño
Salchichón de la casa ~ Grilled house made mortadella, mustard pickles, avo crema
Maiz blanco ~ White corn, salsa macha, mint crema, pickled onions
Coliflór en Achiote ~ Roasted cauliflower, achiote crema, pickled onions
Apio Nabo ~ Salt baked celeriac, puffed rye, horseradish crema, pickled cabbage
Alcachofa de Jerusalén ~ Sunchoke, guajillo salsa, queso buffalotto

LARGER ALL COME WITH TORTILLAS AND SALSAS

- Trucha a las brasas ~ Whole grilled Rainbow Trout, chile árbol buttermilk, turnips 34
Bistec al carbón ~ Woodfired 500g MS2 scotch fillet, guajillo & peppercorn sauce 62
Calabaza ~Fire roasted pumpkin, pepita mole, black barley risotto, puffed grains 30

SET MENU AVAILABLE FOR A MINIMUM OF 2 PEOPLE \$70 PP

POSTRE

- Churros with dulce de leche atole 13
Flan imposible ~ Chocoflan with orange 15
Jericalla ~ Mexican creme brulee with quince 15

* Please inform your waiter of any intolerances or allergies.

ALL TORTILLAS ARE HAND MADE IN-HOUSE FROM STONE GROUND CORN